



Often, popular super-s'mores recipes ditch the campfire entirely, requiring a full kitchen and hours of preparation instead. The results may be delicious, but where's the fun in that?

Here are some ideas to kick your s'mores up a notch without leaving their natural environment. Warning: Campfires and fun required.

Some quick substitutions:

- Swap the usual milk chocolate with a chocolate peanut butter cup, dark chocolate, Nestle Crunch, or any other chocolate bar. Spread nutella or peanut (or almond, sunflower, cashew) butter on the graham crackers.
- Swap out the traditional graham cracker for different flavors of cinnamon or chocolate or just use your favorite cookie instead!
- If you want to get gourmet, add in sliced fruit. (Try dark chocolate with strawberries or peaches and cheese instead)

Worried about skewering something other than a marshmallow? Try an ice cream cone wrapped in foil!

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| • Cook time: ~5 min | • 12 ice cream cones |
| • ½ Cup Ch. Chips | • 12 12x12" alum. Foil squares |
| • ½ Cup mini marshmallows | |
1. Place about 1 teaspoon ch. chips into an ice cream cone, followed by a layer of mini marshmallows. Continue layering until the cone is full.
 2. Wrap each cone tightly in aluminum foil.
 3. Heat the foil-wrapped cones in campfire coals until chocolate and marshmallows are melted, 3 to 5 minutes.

National S'mores Day is annually celebrated on August 10th, but let's be honest: Every day is a great day for s'mores around a campfire!

